

## **HANDLING FOOD, PROCEDURAL GUIDELINES**

No 505

## A Staffroom

- 1. Food is always covered on benches or in refrigerator.
- 2. Hands are washed prior to serving food.
- 3. Student helpers are taught safe food handling before being allowed to assist in the staffroom.
- 4. All staff wash, dry and put away their own dishes or place them in the dishwasher.

## **B Classroom**

- 1. If food preparation or handling is part of a lesson, then all students must learn safe food procedure before starting the lesson.
- 2. When preparing or sharing food all students and staff must wash hands before touching food.
- 3. All food and all ingredients are to be stored correctly in a suitable place and covered.

Ratified by Board: 4 September 2023 Next Review: September 2026